CHICKEN CUTTING PROCESS

ABSTRACT

The invention relates to a method of making a cooked meat product which is more desirable to eat than conventionally prepared cooked meat products. The cooked meat products are made by methods that include portioning meat to a selected dimension and thickness to form a raw product which corresponds to a desired serving size; placing a plurality of spaced cuts through the thickness of the raw meat product and extending from a center portion of the raw meat product to its periphery to form a plurality of extensions; applying to the raw product a coating material comprising flour to form a coated raw product; and cooking the coated raw product to form a cooked meat product having a plurality of cooked strips corresponding to the extensions. The extensions can extend generally radially from the central portion or generally parallelly from one or both sides of the center portion. The cuts that are made in the raw meat product can be in the form of essentially straight lines or as curved cuts.